

Department of General Services Procurement Division 707 Third Street, 2<sup>nd</sup> Floor West Sacramento, CA 95605-2811

# State of California CONTRACT NOTIFICATION

\*\*\*\*MANDATORY\*\*\*\*

CONTRACT NUMBER: 1-08-89-59

DESCRIPTION: Bulk Cereal

CONTRACTOR(S): San Joaquin Distributors, Inc.

CONTRACT TERM: October 1, 2008 thru September 30, 2009

DISTRIBUTION LIST: Statewide Institutions

STATE CONTRACT Ashley Lockwood ADMINISTRATOR: 916-375-4575

ashley.lockwood@dgs.ca.gov

original signed Date: September 12, 2008

**Dion Campos, Food Acquisitions Manager** 

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#### **Quick Reference Guide**

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

#### **State Contract Administrator:**

Administrator: Ashley Lockwood

Address: DGS/Procurement Division

707 3<sup>rd</sup> Street, 2<sup>nd</sup> Floor, MS201 West Sacramento, CA 95605

Phone: (916) 375-4575 Fax: (916) 375-4439

Email Address: ashley.lockwood@dgs.ca.gov

#### **Supplier Contact Information:**

Contact: Stephen Simpson

Address: San Joaquin Distributors, Inc.

2724 E. Annadale Ave.

Fresno, CA 93706

Phone: (559) 497-5818 Fax: (559) 497-6130

Email Address: stevesdi@pacbell.net

Federal

Employee Tax ID #: 77-0445906

Office of Small

Business and

DVBE Certification #: 11527

#### **Terms of Contract:**

OfferedTerms of

Payment: ½%; 10 days
FOB: Destination
Minimum Order: \$100.00
Product Price Terms: Firm Fixed

Due Date of PO to

Supplier: 15 days prior to delivery

#### **General Terms & Conditions**

#### 1. SCOPE

The State's contract with San Joaquin Distributors, Inc. is to provide Bulk Cereal at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-59. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Bulk Cereal to the State.

The contract term is for 1 year. The State has the right to exercise the option to extend the contract for an additional 1 year (or any portion thereof) upon mutual agreement with the contractor. Terms and conditions shall remain the same for the entire contract period including any extensions.

All contract extensions shall be time-based for the stated term and will not have limits to the amount of product quantities guaranteed during the extension term (Exception: see Contractors Guide No. 6).

#### 2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets All contract items are mandatory, there will be no exceptions.

#### 3. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

#### **Contractor Ordering Information**

The ordering information for each contractor is listed in the Quick Reference Guide, Supplier Contact Information.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor shall then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

#### **General Terms & Conditions continue...**

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65) that fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

If a new contract is <u>not</u> in place by the first day of the expiring month of this contract, purchase orders can be submitted up to the final day of contract expiration. Quantities should be relative to regular ordering patterns. Excessive quantities will be reviewed by the State and Contractor for acceptance. The Contractor will be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

The requirement for Purchase Orders to be submitted to the contract administrator has been eliminated; however, at any time the State can request copies of any Purchase Order drawn from this contract. Please retain all copies of any Purchase Order for this contract for your records.

#### 4. ORDER LIMITS

The minimum order shall be **\$100.00** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

#### 5. ORDER ACKNOWLEDGEMENT

The contractor shall provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement shall include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

#### 6. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

### **General Terms & Conditions continue...**

#### 7. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

#### 8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions. Handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving agency for storage.

Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification. (Reference <a href="www.nmfta.org">www.nmfta.org</a> for information; issue in effect at time of shipment.)

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at: http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf

Foil, that may present a security or safety risk, is not acceptable packaging material.

#### 9. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

### **General Terms & Conditions continue...**

#### 10. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

#### 11. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

#### 12. SPECIFICATIONS

The offered product(s) must be in accordance with the attached bid specifications:

8920-08BS-017; Corn Meal, Degermed, Yellow, Fine Granulation; June 18, 2008

8920-08BS-018R1; Oats, Rolled, Steel Cut, Unflavored; July 24, 2008

8920-08BS-019; Hominy Grits, Enriched; June 18, 2008

8920-08BS-020; Barley, Pearled; June 18, 2008

8920-08BS-021; Cereal, Wheat, Farina, Rolled and Whole Wheat; June 18, 2008

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

#### **General Terms & Conditions continue...**

#### 13. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
San Joaquin Distributors, Inc.	1/2%; 10 Days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

#### 14. PRICES

Prices will be **firm fixed** for the duration of the contract, including any extensions.

#### 15. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

#### 16. ATTACHMENTS

- Contract Pricing
- State Specification(s)

8920-08BS-017; Corn Meal, Degermed, Yellow, Fine Granulation; June 18, 2008 8920-08BS-018R1; Oats, Rolled, Steel Cut, Unflavored; July 24, 2008 8920-08BS-019; Hominy Grits, Enriched; June 18, 2008 8920-08BS-020; Barley, Pearled; June 18, 2008 8920-08BS-021; Cereal, Wheat, Farina, Rolled and Whole Wheat; June 18, 2008

- Nutritional Facts
- Kosher Certificates (if applicable)

### **Agency/Users Guide**

#### 1. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <a href="http://www.pd.dgs.ca.gov/deleg/pamanual.htm">http://www.pd.dgs.ca.gov/deleg/pamanual.htm</a> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at <a href="mailto:pams@dgs.ca.gov">pams@dgs.ca.gov</a>.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
  - State Department Name
  - Contact name
  - Telephone number
  - Mailing address
  - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@das.ca.gov

#### 2. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (For current fees you may click on "DGS Price Book" at: http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm.

### Agency/Users Guide continue...

#### 3. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues should immediately notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 3 days of occurance.

#### 4. PURCHASE EXECUTION

- A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <a href="http://www.dgs.ca.gov/osp">http://www.dgs.ca.gov/osp</a> (select Standard Forms).
- B. All State agencies will submit a copy of any executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2<sup>nd</sup> Floor North
West Sacramento, CA 95605-2811

#### 5. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should an agency need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number		
San Joaquin Distributors, Inc.	77-0445906		

#### 6. SMALL BUSINESS CERTIFICATION

The small business (SB) certification(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <a href="http://www.pd.dgs.ca.gov/smbus/default.htm">http://www.pd.dgs.ca.gov/smbus/default.htm</a>.

Contractor Name	OSDS Certification #
San Joaquin Distributors, Inc.	11527

### Agency/Users Guide continue...

#### 7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

#### **Contractors Guide**

#### 1. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

#### 2. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

#### 3. CONTRACTOR REPORTING REQUIREMENTS

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of your firm being a responsible supplier to the State of California. The required reports shall be submitted to the State **monthly**, commencing on the 5<sup>th</sup> day of the proceeding month to the Contract Administrator. If the State does not receive the required reports by the required dates, your firm may be prevented from bidding on future bids until such time we receive these reports. A sample of this report is attached in Section VIII, Forms & Attachments, and Attachment 1. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. Invoice copies or list of purchase orders will not fulfill this requirement. This report is to include:

- 1. Agency Name
- 2. Purchase Order Number
- 3. Purchase Order Date
- 4. Number of Deliveries per PO
- 5. Delivery Date
- 6. Agency Billing Code
- 7. Line Item Number & Description
- 8. Quantity Ordered
- 9. Contract Cost Per Unit
- 10. Total cost Item
- 11. Total per PO, Per Delivery
- 12. Monthly Grand Total per Institution

#### **Contractors Guide continue...**

The contractor must total each PO, each Institution, and a grand total for the complete month.

#### 4. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

#### 5. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the contractor in the event of an emergency.

#### 6. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the State contract administrator immediately. The contractor is responsible for providing a written notification along with providing all usage reports for justification. The contract shall include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. At that time, the contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon.

The contractor shall refuse to accept any orders after a date set for termination, and the state may declaim liability for any purchases made after such date. The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, upon mutual State and Contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

#### **Contractors Guide continue...**

#### 7. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

At the discretion of the State, any contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

#### 8. EMERGENCY EXTENSION OPTION

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

### Contract (Mandatory) 1-08-89-59 Cost Sheets

### THESE PRODUCTS ARE ALL KOSHER

Item	Unit	Commodity #	Description	Unit Price
(1)	LB	8920-914-0225-9	Oat, Rolled, Regular Cooking	\$ 0.458
		Manufacturer:	Honeyville Grain	
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	10-20124	
(2)	LB	8920-914-0247-8	Oat, Rolled, Quick Cooking	\$ 0.458
(-)	22	Manufacturer:	Honeyville Grain	<b>4</b> 00.00
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	10-20164	
		Troduct Code.	10-20104	
(3)	LB	8920-914-0183-8	Oat, Steel Cut	\$ 0.458
		Manufacturer:	Honeyville Grain	
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	06-21205	
(4)	LB	8920-914-0086-0	Wheat Farina, Milled	\$ 0.478
(.)	22	Manufacturer:	Honeyville Grain	Ψ 0σ
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	06-139	
		Troduct Code.	00-137	
(5)	LB	8920-914-0085-8	Wheat, Cracked	\$ 0.405
		Manufacturer:	Honeyville Grain	
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	06-132	

### Contract (Mandatory) 1-08-89-59 Cost Sheets

Item	Unit	Commodity #	Description	Unit Price
(6)	LB	8920-914-0154-1	Wheat, Rolled	\$ 0.405
		Manufacturer:	Honeyville Grain	
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	10-151	
(7)	LB	8920-914-0078-0	Corn Meal	\$ 0.337
		Manufacturer:	Honeyville Grain	
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	22-124	
(8)	LB	8920-914-0153-0	Hominy Grits, White	\$ 0.402
		Manufacturer:	Honeyville Grain	
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	22-231	
(9)	LB	8920-914-0079-2	Barley, Pearl	\$ 0.409
		Manufacturer:	Honeyville Grain	
		Brand Offered:	Honeyville Grain	
		Packaging:	50 lbs.	
		Product Code:	02-401	

#### STATE OF CALIFORNIA



#### **Bid Specification**

8920-08BS-017

#### Corn Meal, Degermed, Yellow, Fine Granulation

#### 1.0 SCOPE

This bid specification establishes requirements for yellow, degermed (lower fat) corn meal packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 REGULATORY REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.
- 2.4 The products shall not exceed the specified U.S. Food and Drug Administration (FDA) tolerance for "Defect Action Levels" (21 CFR Subpart G Part 110.110).

#### 3.0 SALIENT CHARACTERISTICS

- 3.1 The corn meal shall be prepared from cleaned yellow shelled corn and comply with the Standards of Identity 21 CFR §137.285.
- 3.2 The corn meal shall be of degermed type (most of the germ and bran are removed during the milling process and is lower in fat).
- 3.3 The corn meal shall have a shelf life of 12 months when stored at a room temperature (less than 21°C (70°F)).
- 3.4 The corn meal shall be enriched with vitamins and minerals (thiamin, riboflavin, niacin, folic acid, iron, etc.)
- 3.5 The corn meal shall possess a natural milled corn taste and aroma, and be free from rancid, bitter, musty, other objectionable odors and flavors.
- 3.6 The corn meal shall have a good natural characteristic color of yellow corn.
- 3.7 The corn meal shall be processed and packaged not more than 30 days prior to delivery.

#### 4.0 CHEMICAL REQUIREMENTS

4.1 The cornmeal shall conform to the following chemical requirements:

Types	Ash	Crude Fiber	Fat	Moisture
Degermed	0.7% Max	1.2% Max	2.25% Max.	15.0% Max

#### STATE OF CALIFORNIA



#### **Bid Specification**

8920-08BS-018R1

#### Oats, Rolled, Steel Cut, Unflavored

#### 1.0 SCOPE

This bid specification establishes requirements for unflavored rolled and steel cut oat cereals packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 REGULATORY REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### 3.0 SALIENT CHARACTERISTICS

#### 3.1 Regular Cooking Rolled Oats

- 3.1.1 The regular cooking rolled oats shall have a flake thickness of 0.559 to 0.762 mm (0.022 to 0.030 in).
- 3.1.2 A minimum of 80% (by weight) of the flakes shall remain on a United States Standard No.8 sieve and not more than 2 percent (by weight) shall pass through a United States Standard No. 20 sieve.
- 3.1.3 Rolled oats are considered regular cooking when it can be prepared by cooking for five minutes in boiling water

#### 3.2 Quick Cooking Rolled Oats

- 3.2.1 The quick cooking rolled oats shall have a flake thickness of 0.381 to 0.559 mm (0.015 to 0.022 in).
- 3.2.2 A minimum of 50% (by weight) of the flakes shall remain on a United States Standard No.8 sieve and not more than 8 percent (by weight) shall pass through a United States Standard No. 25 sieve.
- 3.2.3 Rolled oats are considered quick cooking when it can be prepared by cooking for one minute in boiling water

#### 3.3 Instant Rolled Oats

- 3.3.1 Instant rolled oats shall be a mixture of rolled oats, salt, and other safe, suitable, edible food ingredients.
- 3.3.2 The instant rolled oats shall have a flake thickness not to exceed 0.483 mm (0.0185 in).
- 3.3.3 A minimum of 30% (by weight) of the flakes shall remain on a United States Standard No. 8 sieve and not more than 4% by weight shall remain on a United States Standard No. 4 sieve.
- 3.3.4 Rolled oats are considered instant when it can be reconstituted in boiling water in approximately one minute.

#### 3.4 Steel Cut Oats

- 3.4.1 Steel Cut oats, also known as Pinhead Oatmeal, shall be oats processed through a steel cutting process to crack the oat.
- 3.4.2 Steel Cut oats, when used as a hot cereal, shall be prepared by cooking between 10-20 minutes depending on desired texture.

#### 4.0 GENERAL CHARACTERISTICS

- 4.1 The ready-to-eat rolled and steel cut oat cereals shall have the appearance and color characteristic for the applicable type and flavor.
- 4.2 When prepared as directed on the package, the ready-to-eat rolled and steel cut oat cereals shall have the odor and flavor characteristic for the applicable type and flavor. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable flavors and odors.
- 4.3 When prepared as directed on the package, the ready-to-eat rolled and steel cut oat cereals shall be soft and moderately thick.
- 4.4 All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.
- 4.5 The finished products shall be manufactured not more than 90 days prior to delivery.

#### 5.0 CHEMICAL REQUIREMENTS

The analytical requirements for the rolled oats cereals shall be as follows:

Protein	13.0% Min
Moisture	
- Regular/Quick	12.0% Max
- Instant	7.5% Max
Insoluble Fiber	6.5% Max
Sodium (applicable to Instant only)	625 mg/100g, Max

#### STATE OF CALIFORNIA



#### **Bid Specification**

8920-08BS-019

#### **Hominy Grits, Enriched**

#### 1.0 SCOPE

This bid specification establishes requirements for enriched hominy grits packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 REGULATORY REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### 3.0 CLASSIFICATION

The enriched hominy grits shall conform to the following types and styles specified in the solicitation.

#### **Types**

Type I - White Type II - Yellow

#### Styles

Style A - Regular Style B - Quick Cooking Style C – Instant

#### 4.0 SALIENT CHARACTERISTICS

- 4.1 The Style A, enriched hominy grits, shall be prepared by cooking for 25 to 30 minutes.
- 4.2 The Style B, enriched quick cooking hominy grits, shall be prepared by cooking over a low heat for no more than 5 minutes.
- 4.3 The Style C, enriched instant hominy grits shall be derived from specially processed degerminated white corn grits (Optional food additives in accordance with U.S. Food and Drug Administration (FDA) regulations are permitted). It shall be ready for table use by following the manufacturer's directions.
- 4.4 The enriched hominy grits shall be prepared from clean, sound corn and free from evidence of rodent or insect infestation.
- 4.5 The enriched hominy grits shall comply with FDA Standards of Identity for Enriched Corn Meal, 21 CFR §137.260.
- 4.6 The enriched hominy grits shall possess a characteristic appearance and color of the type and style specified.

- 4.7 The enriched hominy grits shall possess a characteristic corn odor and flavor. There shall be no foreign odors and flavors such as, but not limited to, rancid, bitter raw, starchy, sour, or other undesirable odors and flavors.
- 4.8 There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.
- 4.9 The enriched hominy grits shall be processed and packaged not more than 90 days prior to delivery.

#### 5.0 PHYSICAL REQUIREMENTS

The physical requirements for the enriched hominy grits shall be as defined below. All percentage values are on the basis of weight and represent the amount of hominy grits that will pass through a U.S. Standard woven-wire cloth sieve.

Style	No. 10 Sieve	No. 20 Sieve	No. 25 Sieve	No. 60 Sieve
A and B	NLT 95% <u>1</u> /		NMT 20% <u><b>2</b></u> /	
С	NLT 90%	NLT 40%		NMT 11%

- 1/ NLT = Not less than cited percent will pass through cited U.S. No. Sieve.
- 2/ NMT = Not more than cited percent will pass through cited U.S. No. Sieve.

#### STATE OF CALIFORNIA



#### **Bid Specification**

8920-08BS-020

#### Barley, Pearled

#### 1.0 SCOPE

This bid specification establishes requirements for pearled barley packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 REGULATORY REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### 3.0 GENERAL CHARACTERISTICS

- 3.1 The pearled barley shall be from whole-grain barley from which the outer hulls and bran has been removed.
- 3.2 The pearled barley shall possess a creamy yellow-white to light brown color.
- 3.3 The pearled barley shall possess a characteristic barley odor and flavor. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors and flavors.
- 3.4 The pearled barley shall not be packed more than 90 days prior to delivery.

#### STATE OF CALIFORNIA



#### **Bid Specification**

8920-08BS-021

#### Cereal, Wheat, Farina, Rolled and Whole Wheat

#### 1.0 SCOPE

This bid specification establishes requirements for wheat cereals packed in commercially acceptable containers suitable for use by State of California Institutions.

#### 2.0 REGULATORY REQUIREMENTS

- 2.1 The products shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The products shall be prepared in accordance with the 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 2.3 The products shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### 3.0 GENERAL CHARACTERISTICS

- 3.1 The wheat cereal shall be prepared from clean, sound, and scoured wheat, other than mixed wheat, durum wheat or red durum wheat as defined in the United States Standards for Wheat.
- 3.2 The wheat cereal shall possess a characteristic appearance and color.
- 3.3 The wheat cereal shall possess a characteristic wheat odor and flavor. There shall be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors and flavors.
- 3.4 The wheat cereal shall not be packed more than 60 days prior to delivery.

#### 4.0 SALIENT CHARACTERISTICS

#### 4.1 Type I – Farina, Enriched, Quick-Cooking

- 4.1.1 The enriched farina cereal shall be produced by grinding and bolting wheat, with the bran and germ substantially removed, so as to pass through a U.S. Standard No. 20 sieve but not more than 3 percent shall pass through a U.S. Standard No. 100 sieve.
- 4.1.2 The enriched farina cereal shall comply with the Federal Standard of Identity for Enriched Farina in all respects.
- 4.1.3 The maximum moisture level shall be 15.0 percent maximum.
- 4.1.4 The enriched farina cereal shall be the quick-cooking style (five minutes or less).
- 4.1.5 When specified in the contract or solicitation, the enriched farina cereal shall contain no added salt.

#### 4.2 Type II – Whole Wheat Cereal

- 4.2.1 The whole wheat cereal shall be prepared from wheat without material removal of the bran or germ.
- 4.2.2 The whole wheat cereal should be prepared by cooking between 20-30 minutes depending on desired texture.

- 4.2.3 The proportions of the natural constituents of the wheat, other than moisture, shall remain essentially unaltered.
- 4.2.4 The whole wheat cereal shall be prepared by grinding wheat into granules of such fineness that all will pass through a U.S. Standard No. 10 sieve, but not more than 25 percent shall pass through a U.S. Standard No. 35 sieve, and not more than 3.0 percent shall pass through a U.S. Standard No. 100 sieve.
- 4.2.5 When specified in the contract or solicitation, the whole wheat cereal shall contain no added salt.

#### 4.3 Type III – Wheat Rolled, Quick-Cooking\*

- 4.3.1 The rolled wheat cereal shall be prepared from wheat which shall not contain more than 4.0 percent damaged kernel as defined in the United States Standards for Wheat.
- 4.3.2 The rolled wheat cereal shall be prepared by pressing wheat into flakes of reasonably uniform size. Not more than 0.5 percent of the flakes shall be thicker than 0.152 cm (0.06 inch).
- 4.3.3 The rolled wheat cereal shall be the quick-cooking style (five minutes or less).
- 4.3.4 Not more than 4.0 percent of the rolled wheat cereal shall pass through a U.S. Standard No. 45 sieve.
- 4.3.5 The rolled wheat cereal shall contain not more than 0.10 percent of total foreign material (all material other than wheat) and not more than 0.70 percent foreign material, except other grains (including grain hulls either attached or detached).
- 4.3.6 The rolled wheat cereal shall contain not more than 0.05 percent unrolled kernels or pieces of kernels.
- 4.3.7 When specified in the contract or solicitation, the rolled wheat cereal shall contain no added salt.

\*Note - All percentages are on the basis of weight.

10-20124 Oat, Rolled Regular Nutrition Facts Serving Size (100g) | Item # Servings Per Container : 10-20124 Amount Par Serving Calories 420 Calories from Fat 60 Total Fat 7g Saturated Fat 1.5g 8% Trans Fat Og Sodium Omg Total Carbonydrate 74g 25% Dietary Fiber 12g 48% Sugars 0g Protein ::g Vitamin A 0% / Vitamin C 0% Calcium 6% r Iron 25% 

10-20164	Oat,	Rolle	d Qui	ck
Nuti	itic	'n	Fa	gļs
Serving Si Servings I	ize (10) Per Con	0g) tainer	10-2	0164
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Calories	420	Calore		Fat 60 ly Value
Total Fat	1386 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1910	1124	11%
Saturat Trans F	ed Fat	1.50		8%
Choleste	rol Omg			0%
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Sugars Protein 1	The state of the state of			
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### 06-139 Wheat, Farina Milled NUMERICON BACKS Item# Serving Size (100g) Item # Servings Per Container 06-139 Amount Per Serving Calories 360 🗯 Calories from Fat 10 Total Fat 1/50 296 Trans Fat 0g Cholesterol 0mg Södlum Omg # 0% Dietary Fiber 2g Sugars 2g 1/2 4 1/2 1/4 Protein 11g Vitamin A-2% . • Vitamin C 0% Calcium 2% .... r Iron 8% .... "Parcent Daily Values are based on a 2 000 calofe diet. Your daily values may be higher or lower." depending on your cathols needes: Galories. 2,000 2,500 Calories per gram: Fat 9 \* Carbohydrate 4 \* Protein 4

06-132 Wheat, Cracked
Nutrition Facts
Serving Size (100g)   Item # Servings Per Container   06-132
Amount Per Serving I
Calories 330 Calories from Fat. (b.
Total Fat 1 5g 2% Saturated Fat 0g 0%
Trans Fat Og
Sodium Omg 0%
Total Carbohydrate 71g 24% Dietaly Fiber 12g 48%
Stigars 0g Protein 13g
Vitamin A 0% 4 4 Vitamin C 0%
Calcium 2% Iron 20%  (Parcent Dally/Values are based on a 2,000 calcife)
diel Your daily values may be less must be depending on your calone needs.  Calones 2,000 2,500.
Saturated Fat Less than 20g 25g   Cholesterol Less than 300mg 300 mg
Total Carbohydrate 3000 375g  Detary Fiber 25g 30g
Calories per gram: Fal 8 . Carbohydrate 4 . Protein 4

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		用物的		
10-151 V	∿heat, F	colled		
Nutr	itio		act	S
Serving Si		Security Services	em#	
Servings F	er Contai	ner 🗐	0-151	
Amount Per	Serving:	<b>学期发</b>	热酸的	
Calories S	330 H C	lories fi	om Fet	15
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Total Fat	The Contract of Science of Street		THE MORAL TOWN	2%
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Saturated I Cholesterol		un. 20g	25g g 300	m <b>o</b>
Sodrum Total Carbol	Less th		mg 2,40	Omg G
Dietary Fib	er d	25 <b>g</b>	7300	
Calories per Fat 9	gram: Carbohyd	rate 4	Protesn 4	
par exceptions	Service and the service of	Yes chi del History Children	makada NASARA	AMERICAN INSTRUMENTAL PROPERTY.

#### 22-124 Com Meal

# Nutrition Facts

Serving Size (100g) Item # Servings Per Container 22-124

Amount Per Serving

Calories 340 Calories from Fat 5

\*\* Daily Value\*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%
Total Carbohydrate 79g 26%
Dietary Fiber 1g 4%

Sugars 1g

Protein 8g 🚟 💮 💮

Vitamin A 8% A Vitamin C 0% C Calcium 0% Iron 6%

Parcent Daily Values are based on a 2,000 calone det. Your daily values may be higher or lower depending on your calone needs. His Calones: 2,000 2,500

Total Fat Less than 85g 80g Baturated Fat Less than 20g 25g Cholesterol Less than 800mg 300 mg Sodium Less than 4400mg 2400mg Total Caribonydrate 20g 375g Distary Fitter 25g 30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

# 22-231 Hominy, Grit White Quick Cooking

# Nutrition Facts

Serving Size (100g) Servings Per Container Item# 22-231

Amount Per Berving

Calories 370. Calories from Fat 15

\*\*Daily Value\*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 6%

Sodium Omg # # 0%
Total Carbohydrate 82g 27%

Dietary Fiber 5g Sugars: 1g

Protein 7g

Vitamin'A 10% (\* Vitamin C:2%) Calcium 0% (\* Viton 6%

Percent Daily Values are based on a 2,000 calone det. Your daily values may be ligher or lower depending on your calone needs.

Calones: 2,000 2,500

Calories per gram: Fat 9: 4 Carbohydrate 4 • Protein 4

#### 02-401 Pearled Barley

# Nuirition Facts

Serving Size (100g) 1 Item # Servings Per Container 102-401

Amount Per Serving

Calcrie 350 : (Calcres)(Ci) Fac(0

\* bally value\*

Total Fat 1g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Trans Fat 0g
Cholesterol 0mg 0%
Sodium 10mg 0%

Sodium 10mg 0%
Total Carbohydrate 78g 26%
Dietary Elber 16g 84%

Sugare (1g Protein (10g

Vitamin A 0% - Vitamin C 0%

Calcium 2% Fron 15%

Percent Daily Values are based on a 2,000 calcile del. Your daily values may be higher or lower depending on your calorie needs:

Calories 2,000 2,500



11600 Dayton Drive - Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503 Tel: (801) 972-2168 Fax: (801) 972-8412 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 1080 North Main Street-Suite 101 Brigham City, Utah 84302 Tel: (435) 494-4200 Fax: (435) 7349482

# **Product Specification**

PRODUCT: Regular Rolled Oats

CODE: 10-20124

Honeyville's Regular Rolled Oats are produced from sound scientifically cleaned and cut oat groats, which have been hulled, and kiln/stabilized to eliminate any enzyme activity. This product has been steamed, and rolled into hearty flake. Regular Rolled Oats have a bland flavor and are often used in granola cereals and bakery applications.

### Typical Analysis

Typical Analysis

- J F	
Moisture	11.5 max
Protein	13-16%
Ash	2-2.5%
Insoluble Fiber	6.5%
Fot	7-8%
n L CL	

**Typical Granulation** 

On US # 4	15-35%
On US # 8	90% min
On US # 20	10% max
	2% max
In Pan	.023030 in
Flake Thickness	.025050

# COMPLIANCE TECHNICAL DATA

- Ingredient Declaration: Oats
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight.

### SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment, free from infestation

Shelf Life:

6 Months to 1 Year (depending on storage conditions)

Lot Coding:

190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load #



# Regular Rolled Oats

# Allergen Information

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium				YES
caseinate, sour cream, whey)	NO	NONE	NO	1123
Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin)	NO	NONE	NO	YES
Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable		NONE	NO	YES
protein, soybean oil) Wheat (includes bran, bread crumbs, cereal extracts, wheat flour,	NO	NONE	110	
wheat germ, wheat gluten, wheat starch)	NO	NONE	YES	YES
Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors)	NO	NONE	NO	NO
Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut,				
macadamia, pecan, pine,	NO	NONE	NO	YES
pistachio, walnut) Fish/Shelifish (includes				
all-types-and-their derivatives)	NO	NONE	NO	NO
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	NO	NONE	NO	YES
Yellow #5		•		
	NO	NONE	NO	YES

# SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

AIB Inspected:

2008 Result: Excellent YES

HACCP Program in place YES

Kosher Certified:

YES

FDA Registered:

YES

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.



# Regular Rolled Oats Nutritional

# Per 100g

		and a Angular control of the first plan to the	100.00	النب
10:0 - Capric g		Gram Weight	100.00	_ [
12:0 - Lauric g		Histidine		g
14:0 - Myristic g		Inositol		g
14:1 - Myristol g		Insoluble Fiber		g
15:0 - Pentadec g	.	Iodine	2.78	mcg
15:1 - Pentadecenoic g	.	Iron	2.70	_
16:0 - Palmitic g	-	Isoleucine	1468.58	g Iri
16:1 - Palmitol g	-	Kilojoules	1400.50	-
17:0 - Heptadec g		Lactic Acid		g
17:1 - Heptadecenoic g		Lactose		g
18:0 - Stearic g		Leucine		g mcg
18:1 - Oleic g		Lutein & Zeaxanthin	- ' .	mcg
18:2 - Linoleic g	.	Lycopene	*** * ** *** *** *	g
18:3 - Linolenic g		Lysine	•	mg
18:4 - Stearidon g		Magnesium		g
-20:0 - Arachidic g	17 13	Malic Acid		g
20:1 - Eicosen g	41 11	Maltose		mg
20:3 - Eicosatrienoic g	11 1	Manganese		g
20:4 - Arachidon g	\$1 I	Mannitol		.g
20:5 - EPA g		Methionine		mcg
22:0 - Behenate g	11 1	Molybdenum	1.74	-
22:1 - Erucic g	11 3	Mono Fat	2	g
22:5 - DPA g	11 1	Monosaccharides	51.10	
22:6 - DHA g	11-1	Net Carbs	22.20	mg
24:0 - Tetracos g		Niacin Equivalents		g
24:1 - Nervonic g	- 11 1	Omega 3 Fatty Acid		g
4:0 - Butyric	11 1	Omega 6 Fatty Acid	•	g
6:0 - Caprioc		Organic Acids		g
8:0 - Caprylic Acetic Acid	5	Other Carbs		mg
		Plantothenic Acid	`	g
Alanine	11 3	Phenylalanine		mg
Alcohol	- 11	Phosphorus	1.88	
Arbita Carotone	ncg	Poly Fat	775.00	-
Arginine		Potassium	,,,,,,,,	g
Titiliolar Billocario	ng	Proline	15.50	
Ash	3	Protein	10.00	<u> </u>

		-	
Aspartame	mg	Pyramid - Bread	1
Aspartate	g	Pyramid - Fat	N 187
Beta Carotene Equiv	mcg	Pyramid - Fruit	
Beta-Carotene	mcg	Pyramid - Meat	
Biotin	mcg	Pyramid - Milk	
Boron	mcg	Pyramid - Vegetables	
Caffeine	mg	Saccharin	mg
Calcium	51.00 mg	Saturated Fat	0.86 g
Calories	351.00 kcal	Selenium	mcg
Calories from Fat	52.65 kcal	Serine	g 00
Calories from SatFat	7.73 kcal	Sodium	7.00 mg
Calories from TransFat	0.00 kcal	Soluble Fiber	g
Carbohydrates	59.10 g	Sorbitol	g
Chloride	mg	Starch	g
Cholesterol	0.00 mg	Sucrose	g
Choline	mg	Sugar Alcohol	g
Chromium	mcg	Taurine	g
Citric Acid	g	Threonine	g
Copper	mg	Total Sugars	0.70 g
Cost	. /	Trans Fatty Acid	0.00 g
Cryptoxanthin	mcg	Tryptophan	g
Cystine	g	Tyrosine	g
Dietary Fiber	8.00 g	Valine	g
Disaccharides	g	Vitamin A - Carotenoid RE	mcg 0.00 IU
Exchange - Fat		Vitamin A - IU	mcg
Exchange - Fruit		Vitamin A - RAE	mcg
Exchange - Meat		Vitamin A - RE	mcg
Exchange - Milk		Vitamin A - Retinol RE	mg
Exchange - Other Carbs		Vitamin B1 - Thiamin	mcg
Exchange - Starch		Vitamin B12 Vitamin B2 - Riboflavin	mg
Exchange - Vegetables		Vitamin B2 - Niacin	mg
Exchange - Very Lean		1 11	mg
Meat		Vitamin B6	0.00 mg
Fat	5.85 g	Vitamin C Vitamin D - IU	IU
Fluoride	mg	Vitamin D - 10 Vitamin D - mcg	mcg
Folate	mcg		
Folate, DFE	mcg	Vitamin E - Alpha Equivalents	. mg
Fructose	g	Vitamin E - Alpha-Toco	mg
Galactose	g	Vitamin E - IU	IU
Glucose	g	Vitamin E - mg	mg
Glutamate	.g	Vitamin E - mg	mcg
Glycemic Index		1 1)	_
Glycemic Load		Water	g
Glycerol	g	Xylitol	mg
Glycine	g	Zinc	



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# **Product Specification**

PRODUCT: Quick Rolled Oats

CODE: 10-20164

Honeyville's Quick Rolled Oats are manufactured from pre-selected, sound oats grown in the northwest region of North America. Clean oats are carefully sized and dehulled with the objective of producing the highest number of whole oat groats. The groats are sized, toasted, and steamed before being processed into flakes.

# Typical Analysis

**Typical Analysis** 

1 y Dicai Filmiy 525				
9-12% max				
13-16%				
1.50-2.50%				
6.5%				
5-8%				

**Typical Granulation** 

Lypicul Grand				
On US # 4	2% max			
On US # 7	80% max			
On US # 10	45% max			
On US # 20	15% max			
In Pan	5% max			
Flake Thickness	.017021 in			
Flake Inickliess	.017.022			

# COMPLIANCE TECHNICAL DATA

- Ingredient Declaration: Oats
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight.

# SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment, free from infestation

Shelf Life:

6 Months to 1 Year (depending on storage conditions)

Lot Coding:

190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load #



Locations in: California - Utah - Mexico Serving the food industry for over 50 years

# Quick Rolled Oats

# **Allergen Information**

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey)	NO	NONE	NO	YES
Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin)	NO	NONE	NO	YES
Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil)	NO	NONE	NO	YES
Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch)	NO	NONE	YES	YES
Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors)	NO	NONE	YES	YES
Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut,				
macadamia, pecan, pine, pistachio, walnut) Fish/Shellfish (includes	NO	NONE	NO	YES
all-types-and their derivatives)	NO	NONE	NO	NO NO
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	NO	NONE	NO	YES
Yellow #5	NO	NONE	МО	YES

# SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

AIB Inspected:

2008 Result: Excellent YES

HACCP Program in place YES

Kosher Certified:

YES.

FDA Registered:

YES

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.



# Quick Rolled Oats

Basic Components       381       381       Vitamin         Calories (kcal)       62.1       62.1       Vitamin         Calories from Fat (kcal)       10.8       10.8       Vitamin         Fat (g)       6.9       6.9       Folate (r         Saturated Fat (g)       1.2       1.2       Vitamin         Folate (r)       1.2       1.2       Vitamin         Folate (r)       0       0       Biotin (r         Pantoth       Mineral       Mineral         Mono Fat (g)       2.2       2.2       Mineral         Carbohydrates (g)       65.7       65.7       Potassiu         Carbohydrates (g)       65.7       65.7       Potassiu         Insoluble Fiber (g)       10.6       10.6       Calcium         Insoluble Fiber (g)       6.5       6.5       Phospho         Magnes       7       7       Phospho         Magnes       7       7       7         Total Sugars (g)       0       0       0       0         Vitamins       14       14       14       14       14         Vitamin C (mg)       0       0       0       0       0       0       0	ncg) B12 (mcg) ncg) enic Acid (mg) (mg) m (mg) 35 (mg) 5	4 4 50 350 52 52
Calories (kcal) 381 381 Vitamin Calories from Fat (kcal) 62.1 62.1 Vitamin Calories from SatFat (kcal) 10.8 10.8 Vitamin Fat (g) 6.9 6.9 Folate (r Saturated Fat (g) 1.2 1.2 Vitamin Foly Fat (g) 0 0 Biotin (r Poly Fat (g) 2.5 2.5 Pantoth Mono Fat (g) 2.2 2.2 Mineral Carbohydrates (g) 65.7 65.7 Potassiu Carbohydrates (g) 65.7 65.7 Potassiu Carbohydrates (g) 10.6 10.6 Calcium Carbohydrates (g) 10.6 10.6 Calcium Iron (mg Soluble Fiber (g) 4.1 4.1 Iron (mg Insoluble Fiber (g) 6.5 6.5 Phospho Total Sugars (g) 0 0 Magnes Cinc (mg Vitamin A - IU (IU) 0 0 Saturate Vitamin C (mg) 0 0 18:0 - Si Vitamin D - IU (IU) Vitamin C (mg) 0 0 18:0 - Si Vitamin A - RAE (RAE) 0.06 0.06 Vitamin A - RAE (RAE) 0.06 0.06 Vitamin A - Raetinol RE (RE) 0 0 Other F	B2 - Riboflavin (mg) B3 - Niacin (mg) B6 (mg) ncg) B12 (mcg) enic Acid (mg) (mg) (mg) 35 (mg) 55	350 350 52 52
Calories from Fat (kcal) Calories from Fat (kcal) Calories from SatFat (kcal) Calories from SatFat (kcal) Fat (g) Saturated Fat (g) Trans Fatty Acid (g) Poly Fat (g) Mono Fat (g) Carbohydrates (g) Dietary Fiber (g) Insoluble Fiber (g) Insoluble Fiber (g) Protein (g) Vitamins Vitamin A - IU (IU) Vitamin C (mg) Vitamin A - RAE (RAE) Vitamin A - Ratinol RE (RE) Vitamin A - Ratinol RE (RE) Vitamin A - Ratinol RE (RE)  Calories from Fat (kcal) 10.8 10.8 10.8 10.8 10.8 10.8 10.8 10.8	B3 - Niacin (mg) B6 (mg) ncg) B12 (mcg) ncg) enic Acid (mg) (mg) 35 (mg) 55	350 350 52 52
Calories from SatFat (kcal) Fat (g) Saturated Fat (g) Trans Fatty Acid (g) Poly Fat (g) Mono Fat (g) Carbohydrates (g) Dietary Fiber (g) Insoluble Fiber (g) Total-Sugars (g) Other Carbs (g) Protein (g) Vitamin A - IU (IU) Vitamin A - RAE (RAE) Vitamin A - Carotenoid RE (RE) Vitamin A - Retinol RE (RE) Vitamin A - Ratinol RE (RE)  10.8 10.8 10.8 10.8 Vitamin Folate (r Folate	B6 (mg) ncg) B12 (mcg) ncg) enic Acid (mg) (mg) 35 (mg) 35 (mg) 5	350 350 52 52
Fat (g)   6.9   6.9   Folate (not be seen from Satrat (Real)   1.2   1.2   Vitamin	ncg) B12 (mcg) ncg) enic Acid (mg) (mg) m (mg) 35 (mg) 5	350 350 52 52
Saturated Fat (g)	B12 (mcg) ncg) enic Acid (mg) (mg) m (mg) 35 (mg) 5	350 350 52 52
Trans Fatty Acid (g)	ncg)	350 350 52 52
Poly Fat (g)  Mono Fat (g)  Cholesterol (mg)  Carbohydrates (g)  Dietary Fiber (g)  Insoluble Fiber (g)  Total-Sugars (g)  Other Carbs (g)  Protein (g)  Vitamin A - IU (IU)  Vitamin D - IU (IU)  Vitamin A - RAE (RAE)  Vitamin A - Carotenoid RE (RE)  Vitamin A - Retinol RE (RE)  Minerals  A.1  A.5  Potassiu  Calcium  Iron (mg  Phospho  A.1  A.1  Iron (mg  Phospho  A.1  A.1  Iron (mg  Phospho  Calcium  Iron (mg  Phospho  A.1  A.1  Iron (mg  Phospho  Calcium  Iron (mg  Phospho  A.1  A.1  Iron (mg  Copper  Jinc (mg  Other N  Sugar A  Sodium  Vitamin A - Raetinol RE (RE)  O 0  Other F	enic Acid (mg) (mg) m (mg) 35 (mg) 5	350 350 52 52
Mono Fat (g)  Mono Fat (g)  Cholesterol (mg)  Carbohydrates (g)  Dietary Fiber (g)  Soluble Fiber (g)  Insoluble Fiber (g)  Total-Sugars (g)  Other Carbs (g)  Protein (g)  Vitamins  Vitamin A - IU (IU)  Vitamin C (mg)  Vitamin A - RAE (RAE)  Vitamin A - Rate (RAE)  Vitamin A - Retinol RE (RE)  Vitamin A - Rate (RAE)  O Concepts  Minerals  Sodium  Calcium  10.6  10.6  Calcium  11.7  A.1  Iron (mg  A.1  Iron (mg  Copper  Zinc (mg  Copper  Saturate  O Copper  Sugar A  Sodium  Vitamin A - Rate (RAE)  O O O  Other F	(mg) m (mg) 35 (mg) 5	350 350 52 52
Cholesterol (mg)	(mg) m (mg) 35 (mg) 5	350 350 52 52
Cholesterol (mg) Carbohydrates (g) Dietary Fiber (g) Soluble Fiber (g) Insoluble Fiber (g) Fotal-Sugars (g) Other Carbs (g) Protein (g) Vitamins Vitamin A - IU (IU) Vitamin D - IU (IU) Vitamin A - RAE (RAE) Vitamin A - Raetinol RE (RE) Vitamin A - Retinol RE (RE)  O 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	m (mg) 35 (mg) 5	2 52
Dietary Fiber (g)	(mg)5	
Soluble Fiber (g)	ALMO)	
Insoluble Fiber (g)   6.5   6.5   Phosphology	1 4	2 4.2
Total-Sugars (g) Other Carbs (g) Protein (g) Vitamins Vitamin A - IU (IU) Vitamin D - IU (IU) Vitamin E - IU (IU) Vitamin A - RAE (RAE) Vitamin A - Rae (RAE) Vitamin A - Retinol RE (RE)  O		4 474
Other Carbs (g)  Protein (g)  Vitamins  Vitamin A - IU (IU)  Vitamin C (mg)  Vitamin D - IU (IU)  Vitamin E - IU (IU)  Vitamin A - RAE (RAE)  Vitamin A - RAE (RAE)  Vitamin A - Retinol RE (RE)  Other F  Vitamin A - Retinol RE (RE)  Other F	itus (iligi	
Other Caros (g)       14       14 lodine (lodine (lodine))         Protein (g)       Copper         Vitamins       0       0         Vitamin C (mg)       0       0         Vitamin D - IU (IU)		
Vitamins       Copper         Vitamin A - IU (IU)       0       0       18:0 - St         Vitamin C (mg)       0       0       18:0 - St         Vitamin D - IU (IU)         Other N         Vitamin E - IU (IU)         Sugar A         Vitamin A - RAE (RAE)       0.06       0.06       Sodium         Vitamin A - Carotenoid RE (RE)       0.13       0.13       Zinc (mg         Vitamin A - Retinol RE (RE)       0       0       Other F		
Vitamins       0       0       Saturate         Vitamin C (mg)       0       0       18:0 - St         Vitamin D - IU (IU)         Other N         Vitamin E - IU (IU)         Sugar A         Vitamin A - RAE (RAE)       0.06       0.06       Sodium         Vitamin A - Carotenoid RE (RE)       0.13       0.13       Zinc (mg         Vitamin A - Retinol RE (RE)       0       0       Other F		
Vitamin C (mg)       0       0       18:0 - St         Vitamin D - IU (IU)         Other N         Vitamin E - IU (IU)         Sugar A         Vitamin A - RAE (RAE)       0.06       0.06       Sodium         Vitamin A - Carotenoid RE (RE)       0.13       0.13       Zinc (mg         Vitamin A - Retinol RE (RE)       0       0       Other F		
Vitamin C (mg)       Other N         Vitamin D - IU (IU)		·
Vitamin D - IO (IO)         Sugar A         Vitamin E - IU (IU)          Sodium         Vitamin A - RAE (RAE)       0.06       0.06       Sodium         Vitamin A - Carotenoid RE (RE)       0.13       0.13       Zinc (mg         Vitamin A - Retinol RE (RE)       0       0       Other F		
Vitamin E - IO (IO)       0.06       0.06       Sodium         Vitamin A - RAE (RAE)       0.13       0.13       Zinc (mg         Vitamin A - Retinol RE (RE)       0       0       Other F		
Vitamin A - RAE (RAE)  Vitamin A - Carotenoid RE (RE)  O 0 Other F  Vitamin A - Retinol RE (RE)		7 2.37
Vitamin A - Carotenoid RE (RE) 0.13 0.13 Zinc (mg Vitamin A - Retinol RE (RE) 0 0 Other F	/···b/	.5 0.5
Vitamin A - Retinol RE (RE) 0 0 Other F		,5
		0.01
Reta-Carolene (nick)		
Witamin B1 - Thiamin (mg) 0.07 0.07 Omega	3 Fatty Acid (g) 0.0	.2 0.12
Vitamin B2 - Riboflavin (mg) 0.03 0.03 Other N	3 Fatty Acid (g) 0.0 5 Fatty Acid (g) 0.1	00 100
Vitamin B3 - Niacin (mg) 1.1 1.1 Gram V	3 Fatty Acid (g) 0.0 6 Fatty Acid (g) 0.3 utrients	
Niacio Equivalents (mg) 1.45 1.45 Alcohol	3 Fatty Acid (g) 0.0 6 Fatty Acid (g) 0.1 utrients 'eight (g) 10	
Vitamin B6 (mg) 0.06 0.06 Caffeing	3 Fatty Acid (g) 0.0 6 Fatty Acid (g) 0.1 utrients 'eight (g) 10 (g)	0 0
Vitamin B12 (mcg) 2.12 2.12 Choline	3 Fatty Acid (g) 0.0 6 Fatty Acid (g) 0.1 utrients 'eight (g) 10 (g)	0 0



11600 Dayton Drive - Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503 Tel: (801) 972-2168 Fax: (801) 972-8412 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 1080 North Main Street-Suite 101 Brigham City, Utah 84302 Tel: (435) 494-4200 Fax: (435) 7349482

### **Product Specification**

PRODUCT: Steel Cut Oats

CODE: 06-21205

Steel Cut Oat Groats are obtained by the processing of oats in accordance with Good Manufacturing Pratice. This product will comply with the Federal Food, Drug, and Cosmetic Act as amended and all regulations promulgated thereunder. This product shall be practically free of any objectionable foreign or extraneous materials and odors. No additives or preservatives shall be added.

#### Typical Analysis

Typical Analysis

	1 y pietti i i i i i i i i i i i i i i i i i				
	Moisture	12.0% max			
I	Protein	17 +/- 4.0			
`	Ash	2 +/- 0.5			
	Dietary Fiber	9 +/-2.0			
	Fat	7 +/-2.0			

	المستحدث والمستحدد
On US #8	20-50%
On US #10	30-40%
On US #12	10-25%
On US #16	3-15%
In PAN	3% max
In PAN	3/0111441

### COMPLIANCE TECHNICAL DATA

- Ingredient Declaration:
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight.

### SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment, free from infestation

Shelf Life:

6 Months to 1 Year (depending on storage conditions)

Lot Coding:

190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load #



#### Steel Cut Oats

### Allergen Information

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same ne Facility/Plant?	
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream,	,	NONE	NO	YES	
whev)	NO	NONE	110		
Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin)	NO	NONE	NO	YES	
Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oll)	NO	NONE	NO	YES	
Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch)		NONE	YES	YES	
Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil,	NO	NONE	NO	YES	
peanut flavors) Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut,				<i>t</i>	
macadamia, pecan, pine,	NO	NONE	NO.	YES	
pistachio, walnut) Fish/Shelifish (includes all types and their derivatives)	NO	NONE	NO	NO -	
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	NO	NONE	NO	YES	
Yellow #5	NO	NONE	NO	YES	

### SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

2008 Result: Excellent

AIB Inspected: YES
HACCP Program in place YES

Kosher Certified:

YES

FDA Registered:

YES

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.



# Steel Cut Oats

Nutrient	Per Svg	Per 100g	Nutrient	Per Svg	Per 100g
Basic Components	AFRICANI CANDINE	237.24.2	Biotin (mcg)		
Calories (kcal)	150.93	351	Vitamin C (mg)	0	0
Calories (Kcal)  Calories from Fat (kcal)	22.64	52.65			`
Calories from SatFat (kcal)	3.32		Vitamin D - mcg (mcg)	·	
Protein (g)	6.67	15.5	Vitamin E - Alpha-Toco (mg)		
Carbohydrates (g)	25.41	59.1	Folate (mcg)		
Dietary Fiber (g)	3.44	. 8	Folate, DFE (mcg)		
Soluble Fiber (g)	-	<u>.</u> .	Vitamin K (mcg)		
Total Sugars (g)	0.3	0.7	Pantothenic Acid (mg)		- 1
Monosaccharides (g)		<b>.</b> ,	Minerals		
Disaccharides (g)		_	Calcium (mg)	21.93	• 51
Other Carbs (g)		T	Chromium (mcg)	. <del></del> :	
Fat (g)	2.52	5.85	Copper (mg)	'	
Saturated Fat (g)	0.37	0.86	Fluoride (mg)	·	-
Mono Fat (g)	0.75	1.74	lodine (mcg)		
Poly Fat (g)	0.81	1.88	Iron (mg)	1.2	2.78
Trans Fatty Acid (g)	0	0	Magnesium (mg)		
Cholesterol (mg)	Ó	0	Manganese (mg)		-
Water (g)		<u>.</u>	Molybdenum (mcg)	,	
Vitamins			Phosphorus (mg)		
Vitamin A - IU (IU)	0	0	Potassium (mg)	333.25	775
Vitamin A - RE (RE)			Selenium (mcg)		-
Vitamin A - RAE (RAE)		·	Sodium (mg)	3.01	. 7
Vitamin A - Carotenoid RE (RE)	:	-	Zinc (mg)		
Vitamin A - Retinol RE (RE)	-		Other Fats	•	
Beta-Carotene (mcg)			Omega 3 Fatty Acid (g)	•••	
Vitamin B1 - Thiamin (mg)		· <b>-</b>	Omega 6 Fatty Acid (g)	<b>~</b>	
Vitamin B2 - Riboflavin (mg)			Other Nutrients		400
Vitamin B3 - Niacin (mg)			Gram Weight (g)	43	100
Niacin Equivalents (mg)	·		Alcohol (g)		
Vitamin B6 (mg)		<b></b> .	Caffeine (mg)		
Vitamin B12 (mcg)			Choline (mg)		



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#### **Product Specification**

#### PRODUCT: Enriched Farina

CODE: 06-139

Enriched Farina is the food prepared by grinding and bolting cleaned, sound and scoured Hard Red Winter or Hard Red Spring wheat. It is produced in accordance with good Manufacturing Practices and all applicable FDA regulations.

#### Typical Analysis

Typical Analysis

Typicai A	Amarysis
Moisture	15.0% max
Protein	11.0% min
Ash	0.52% max
ZASIL	
E	

**Typical Granulation** 

On US #30	30.0% max
On US #40	45.0% max
On US #100	11.0% max
Thru #100	3.0% max
TIME # 100	

#### COMPLIANCE TECHNICAL DATA

- Ingredient Declaration: Wheat, enrichment (niacin, reduced iron, thiamin, riboflavin mononitrate, folic acid)
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight.

#### SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment, free from infestation

Shelf Life:

Lot Coding:

6 Months to 1 Year (depending on storage conditions)

190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load #



#### Farina

#### Allergen Information

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium				7770
caseinate, sour cream,	NO	NONE	NO	YES
whey) Eggs (includes whole eggs, egg yolks, egg			NO	YES
whites, ovalbumin)	NO	NONE	NO	1103
Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable			NO.	YES
protein, soybean oil)	NO	NONE	NO	1,120
Wheat (includes bran, bread crumbs, cereal extracts, wheat flour,				
wheat germ, wheat gluten, wheat starch)	YES	WHEAT	YES	YES
Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil,	NO	NONE	NO	YES
peanut flavors) Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut,				
macadamia, pecan, pine, pistachio, walnut)	NO	NONE	NO	YES
Fish/Shellfish (includes all types and their derivatives)	NO	NONE	NO	NO
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	NO	NONE	NO	YES
Yellow #5		•		·
	NO	NONE	NO	YES

#### SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

AIB Inspected:

2008 Result: Excellent YES

HACCP Program in place YES Kosher Certified:

YES

FDA Registered:

YES

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.



### Farina

Nutrient	Per Svg	Per 100g	Nutrient	Per Svg	Per 100g
Basic Components	1.多位的色素		Biotin (mcg)		
Calories (kcal)	157.78	343	Vitamin C (mg)	0	0
Calories (rom Fat (kcal)	4.39	9.54	Vitamin D - IU (IU)		
Calories from SatFat (kcal)	0.62	1.34			
Protein (g)	4,6	10	Vitamin E - Alpha-Toco (mg)		
Carbohydrates (g)	32.2	70	Folate (mcg)	-	
Dietary Fiber (g)	1.37	2.97	Folate, DFE (mcg)		
Soluble Fiber (g)	0.52	1.12	Vitamin K (mcg)	<b></b>	-
Total Sugars (g)	0.74	1.6	Pantothenic Acid (mg)		
Monosaccharides (g)	·		Minerals		24
Disaccharides (g)	<b>~=</b>		Calcium (mg)	9.66	21
Other Carbs (g)	T	.en	Chromium (mcg)	<del></del>	#T
Fat (g)	0.49	1.06	Copper (mg)		
Saturated Fat (g)	0.07		Fluoride (mg)		
Mono Fat (g)	- 0.06		lodine (mcg)	. 0 07	0.8
Poly Fat (g)	0.19	0.41		0.37	0.0
Trans Fatty Acid (g)	0	0			-
Cholesterol (mg)	. 0		Manganese (mg)		
Water (g)	6.9	15	Molybdenum (mcg)		
Vitamins			Phosphorus (mg)	01.00	198
Vitamin A - IU (IU)	. 0	0	• •	91.08	730
Vitamin A - RE (RE)			Selenium (mcg)	 0.46	1
Vitamin A - RAE (RAE)		<b></b>	Sodium (mg)	0.40	1
Vitamin A - Carotenoid RE (RE)			Zinc (mg)		
Vitamin A - Retinol RE (RE)	·		Other Fats		
Beta-Carotene (mcg)		w==	Omega 3 Fatty Acid (g)		
Vitamin B1 - Thiamin (mg)		, <b></b>	Omega 6 Fatty Acid (g)		
Vitamin B2 - Riboflavin (mg)		<u></u>	Other Nutrients	46	100
Vitamin B3 - Niacin (mg)			Gram Weight (g)	40	100
Niacin Equivalents (mg)		<b></b>	Alcohol (g)		- <del>-</del> -
Vitamin B6 (mg)		<i>'</i>	Caffeine (mg)		
Vitamin B12 (mcg)			Choline (mg)		



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#### Product Specification

PRODUCT: Cracked Wheat

**CODE:** 06-132

Honeyville's Cracked Wheat is cleaned, processed and packaged following current Federal Good Manufacturing Practices. It is produced from selected varieties of clean hard red wheat. Cracked Wheat is made by milling whole kernel wheat into smaller pieces.

#### **Typical Analysis**

**Typical Analysis** 

Typical Analysis					
Moisture	10 % max				
Protein	10 % min				
Ash	1.5-1.7 %				
Fat	2%				

**Typical Granulation** 

Lypical G.	
On US #14	30-55 %
On US #20	35-60.%
On US #30	10% max
On US #40	2% max
,	2% max
In PAN	270111

#### <u>COMPLIANCE TECHNICAL DATA</u>

- Ingredient Declaration: Hard Red Wheat
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight.

#### SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment, free from infestation

Shelf Life:

6 Months to 1 Year (depending on storage conditions)



#### Cracked Wheat

#### **Allergen Information**

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium			•	
caseinate, sour cream,	NO	NONE	ŇO	YES
whey) Eggs (includes whole				
eggs, egg yolks, egg whites, ovalbumin)	NO	NONE	NO	YES
Soybeans (includes soy				
flour, soy protein isolate, lecithin, textured vegetable	NO	NONE	NO	YES
protein, soybean oil) Wheat (includes bran, bread crumbs, cereal extracts, wheat flour,		(		
wheat germ, wheat gluten,	YES	WHEAT	YES	YES
wheat starch) Peanuts (includes peanut	2,232			
butter, peanut flour, peanut protein, peanut oil, peanut flavors)	NO	NONE	NO	YES
Tree Nuts (includes almond, brazilnut, cashew,				
chestnut, hazelnut,				YES
macadamia, pecan, pine, pistachio, walnut)	NO	NONE	NO	IES
Fish/Shellfish (includes	:	,		
all types and their derivatives)	NO	NONE	NO	NO
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	NO	NONE	NO	YES
Yellow #5				
	NO _	NONE	NO	YES

#### SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

AIB Inspected:

2008 Result: Excellent YES

HACCP Program in place YES

Kosher Certified:

Rabbinical Organization: IGUD HAKASHRUS OF YES LOS ANGELOS KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman

Symbol:

FDA Registered:

YES

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.



# **Cracked Wheat Nutritional**

#### Per 100g

101 1009	<del></del>		
		Secretaria de la compansión de la compan	
	ď	Gram Weight	100.00 g
10:0 - Capric	g	Histidine	0.30 g
12:0 - Lauric	0.00 g	Inositol	g ,
14:0 - Myristic	- 1	Insoluble Fiber	11.63 g
14:1 - Myristol	g	Iodine	0.63 mcg
15:0 - Pentadec	g g	Iron	3.35 mg
15:1 - Pentadecenoic	0.25 g	Isoleucine	0.48 g
16:0 - Palmitic	- 11	Kilojoules	1433.91 kj
16:1 - Palmitol	0.01 g	Lactic Acid	g
17:0 - Heptadec	g	Lactose	0.00 g
17:1 - Heptadecenoic	g .	Leucine	0.90 g
18:0 - Stearic	0.01 g	Lutein & Zeaxanthin	mcg
18:1 - Oleic	0.20 g	Lycopene.	mcg
.18:2 - Linoleic.	0.63. g	Lysine	0.35 g
18:3 - Linolenic	0.03 g	Magnesium	132.05 mg
18:4 - Stearidon	g	Malic Acid	g
20:0 - Arachidic	g	Maltose	g
20:1 - Eicosen	g	Manganese	4.18 mg
20:3 - Eicosatrienoic	g .	Mannitol	g
20:4 - Arachidon	g	Methionine	0.21 g
20:5 - EPA	g	Molybdenum	mcg
22:0 - Behenate	g	Mono Fat	0.21 g
22:1 - Erucic	g	Monosaccharides	0.21 g
22:5 - DPA	g	Net Carbs	61.42 g
22:6 - DHA	g	Niacin Equivalents	5.72 mg
24:0 - Tetracos	g	Omega 3 Fatty Acid	0.03 g
24:1 - Nervonic	g	Omega 6 Fatty Acid	0.63 g
4:0 - Butyric	g	Organic Acids	g
6:0 - Caprioc	g	Other Carbs	60.58 g
8:0 - Caprylic	0.02 g	Pantothenic Acid	1.00 mg
Acetic Acid	g .		0.62 g
Alanine	0.47 g	Phenylalanine	301.84 mg
Alcohol	0.00 g	Phosphorus	0.66 g
Alpha Carotene	mcg	Poly Fat	380.44 mg
Arginine	0.62 g	Potassium	1.35 g
Artificial Sweetener	0.00 mg	Proline	13.21 g
Ash	1.66 g	Protein	12.22
Aspartame	. mg	Pyramid - Bread	

<u> </u>	0.67	~	П	Pyramid - Fat			l l
Aspartate	0.67	- 11		Pyramid - Fruit	James 2		
Beta Carotene Equiv		mcg	11	Pyramid - Meat			
Beta-Carotene	6.29	mcg	1	Pyramid - Milk		į	
Biotin		- 1	11	Pyramid - Vegetables			
Boron		mcg		Saccharin		mg	
Caffeine	0.00	- 1		Saturated Fat	0.28	g	
Calcium	30.39	- 1		Selenium	59.01	mcg	
Calories	342.71	. 1	H	Serine	0.61	g	
Calories from Fat	14.62			Sodium	2.10	mg	
Calories from SatFat	2.54	- 1		Soluble Fiber	1.57	g	ı
Calories from TransFat		kcal	$\ $	Sorbitol		g	
Carbohydrates	74.62	- 1		Starch		g	
Chloride	57.64	- 1	Н	1	0.63	_	
Cholesterol	0.00	- 1		Sucrose	•	g	
Choline		mg		Sugar Alcohol Taurine		g	
Chromium	3.14				0.38	-	
Citric Acid		g		Threonine	0.84	_	
Copper	0.45	mg		Total Sugars		g	
Cost				Trans Fatty Acid	0.17		
Cryptoxanthin		mcg		Tryptophan	0.41		
Cystine	0.34	_		Tyrosine	0.58	-	
Dietary Fiber	13.21	-		Valine Vitamin A - Carotenoid RE		mcg	
Disaccharides	0.63	g		Vitamin A - IU		IU.	
Exchange - Fat	. '			Vitamin A - RAE		-mcg	
Exchange - Fruit	4	- !		Vitamin A - RE	0.00	meg	ш
Exchange - Meat				Vitamin A - Retinol RE	0.00	mcg	
Exchange - Milk	• .			Vitamin B1 - Thiamin	0.40	) mg	
Exchange - Other Carbs	4.00			Vitamin B12	0.00	) mcg	
Exchange - Starch	4.20			Vitamin B12 Vitamin B2 - Riboflavin	0.12	2 mg	
Exchange - Vegetables				Vitamin B3 - Niacin	5.72	2 mg	
Exchange - Very Lean				Vitamin B6	0.31	mg	i
Meat	1.62	œ		Vitamin C	0.00	) mg	1
Fat	1.0,2			Vitamin D - IU	0.00	) IU	
Fluoride	39.83	mg	$\ $	Vitamin D - mcg	0.00	) mcg	5
Folate	37.03	mcg	311	Vitamin E - Alpha	1.70	) mg	1
Folate, DFE	0.10	_	'∥	Equivalents	1./(	Jing	
Fructose	0.10	_		Vitamin E - Alpha-Toco		mg	
Galactose	0.00	_		Vitamin E - IU		ΙÜ	
Glucose		-		Vitamin E - mg		mg	
Glutamate	4.19	B		Vitamin K	0.5	9 mcg	3
Glycemic Index	4.			Water	8.9	2 g	
Glycemic Load		~		Xylitol	•	g	
Glycerol	. 0.55	g		Zinc	2.7	9 mg	
Glycine	0.55	, g					نت



11600 Dayton Drive - Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503 Tel: (801) 972-2168 Fax: (801) 972-8412 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 1080 North Main Street-Suite 101 Brigham City, Utah 84302 Tel: (435) 494-4200 Fax: (435) 7349482

#### Product Specification

PRODUCT: Red Wheat Flakes

CODE: 10-151

Honeyville's Red Wheat Flakes are produced from sound scientifically cleaned Hard Red Winter Wheat. This product has been steamed and rolled into hearty flake. Red Wheat Flakes have a unique nut-like flavor, which is excellent for hot cereals, high fiber bread mixes, cookies and granola products.

#### Typical Analysis

Typical Analysis

Typicai Analysis					
Moisture	14% max				
Protein	12-14%				
Ach	1.57 g				
ASII	1.54 g				
Fat Trans Fatty Acid	0 g				
Trans ratty Actu	8				

Tynical	Granulation
T A DYAM	

On US # 8	90% min
On US # 20	8% min
Thru US # 20	2% max
linu oz	

#### COMPLIANCE TECHNICAL DATA

- Ingredient Declaration: Wheat
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight.

#### SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment, free from infestation

Shelf Life:

6 Months to 1 Year (depending on storage conditions)

Lot Coding:

190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load #



#### Red Wheat Flakes

#### Allergen Information

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream,	NO	NONE	NO	YES
whey) Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin)	NO _	NONE	NO	YES
Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil)	NO	NONE	NO	YES
Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten,		WHEAT	YES	YES
wheat starch) Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil,	YES NO	NONE	NO	YES
peanut flavors) Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut,				
macadamia, pecan, pine, pistachio, walnut) Fish/Shellfish (includes all types and their	NO	NONE	NO NO	YES NO
derivatives) Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	NO NO	NONE	NO	YES
Yellow #5	NO	NONE	NO	YES

#### SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

AIB Inspected:

2008 Result: Excellent YES

HACCP Program in place YES Kosher Certified:

YES

FDA Registered:

YES

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.



# Red Wheat Flakes Nutritional

Per 100g

			100.00	~
10:0 - Capric	g	Gram Weight	0.28	_
12:0 - Lauric	g .	Histidine	. 0.20	_
14:0 - Myristic	0.00 g	Inositol	10.74	g
14:1 - Myristol	0.00 g	Insoluble Fiber		mcg
15:0 - Pentadec	g	Iodine	3.19	
15:1 - Pentadecenoic	0.00 g	Iron	0.46	_
16:0 - Palmitic	0.23 g	Isoleucine	1368.17	_
16:1 - Palmitol	0.01 g	Kilojoules	1300.17	. •
17:0 - Heptadec	g	Lactic Acid		g «
17:1 - Heptadecenoic	0.00 g	Lactose	0.85	g ~
18:0 - Stearic	0.01 g	Leucine	220.00	_
18:1 - Oleic	0.19 g	Lutein & Zeaxanthin		meg
18:2 - Linoleic	0.60 g	Lycopene		_
18:3 - Linolenic	0.03 g	Lysine	0.33 126.00	_
18:4 - Stearidon	0.00 g	Magnesium	120.00	_
20:0 - Arachidic	g	Malic Acid	٠.	g
20:1 - Eicosen	0.00 g	Maltose	2.00	g
20:3 - Eicosatrienoic	0.00 g	Manganese	3.98	_
20:4 - Arachidon	0.00 g	Mannitol	0.00	g .
20:5 - EPA	0.00 g	Methionine	0.20	_
22:0 - Behenate	g	Molybdenum	0.70	mcg
22:1 - Erucic	0.00 g	Mono Fat	0.20	
22:5 - DPA	0.00 g	Monosaccharides	#0.00	g.
22:6 - DHA	0.00 g	Net Carbs	58.98	_
24:0 - Tetracos	g	Niacin Equivalents	8.13	_
24:1 - Nervonic	0.00 g	Omega 3 Fatty Acid	0.03	_
4:0 - Butyric	g	Omega 6 Fatty Acid	0.60	_
6:0 - Caprioc	g	Organic Acids	. co ca	g
8:0 - Caprylic	0.01 g	Other Carbs	58.57	_
Acetic Acid	g	Pantothenic Acid	0.95	-
Alanine	0.45 g	Phenylalanine	0.59	-
Alcohol	0.00 g	Phosphorus	288.00	_
Alpha Carotene	0.00 mcg	Poly Fat	0.63	-
Arginine Arginine	0.59 g	Potassium	363.00	
Artificial Sweetener	mg	Proline	1.29	
Ash	1.57 g	Protein	12.61	_
Aspartame	mg	Pyramid - Bread	3.81	

	0.61		Pyramid - Fat	ĺ
Aspartate	0.64	-	III	. ]
Beta Carotene Equiv		mcg	[[ [ ] ]	
Beta-Carotene		mcg		
Biotin	6.00	mcg	111	
Boron		mcg		mg
Caffeine	0.00	-	Daccilatin	- 1
Calcium	29.00	_	Daturatod 1 at	- 1
Calories	327.00		Descritain	-
Calories from Fat	13.86	kcal	Dernic	- 1
Calories from SatFat	2.42	kcal	Bouldin .	- u
Calories from TransFat	0.00	kcal	Soluble 1 1001	·
Carbohydrates	71.18	g	DOIDING	g
Chloride	55.00	mg	Junion	g
Cholesterol	0.00	mg	Daorose	g .
Choline		mg	Dugut 1 1100	g
Chromium	3.00	mcg	1 autho	g
Citric Acid		g	Threonine 0.36	~ II
Copper	0.43	mg	Total Sugars 0.41	- 1
Cost			Trans Fatty Acid 0.00	7 1
Cryptoxanthin	0.00	mcg	Tryptophan 0.16	- 1
Cystine	0.32	g	Tyrosine 0.39	- II
Dietary Fiber	12.20	g	Valine 0.56	- 1
Disaccharides		g.	Vitamin A - Carotenoid RE 0.90	- 1
Exchange - Fat			Vitamin A - IU 9.00	31
Exchange - Fruit			Vitamin A - RAE 0.45	- 1
Exchange - Meat			Vitamin A - RE 0.90	
Exchange - Milk	•		Vitamin A - Retinol RE 0.00	
Exchange - Other Carbs			Vitamin B1 - Thiamin 0.38	- 1
Exchange - Starch	4.08		Vitamin B12 0.00	- 1
Exchange - Vegetables			Vitamin B2 - Riboflavin 0.11	- 1
Exchange - Very Lean	• . •		Vitamin B3 - Niacin 5.46	- 8
Meat	•		Vitamin B6 0.30	
Fat	1.54	g	Vitamin C 0.00	- 1
Fluoride		mg		IU
Folate	38.00	mcg	Vitamin D - mcg	mcg
Folate, DFE	38.00	mcg	Vitamin E - Alpha 1.01	mg
Fructose		g	Equivalents	
Galactose		g	Vitamin E - Alpha-Toco 1.01	
Glucose	•	g	Vitamin E - IU 1.50	
Glutamate	4.00		Vitamin E - mg 1.01	
Glycemic Index		_	( ) Vitailiit is	mcg
Glycemic Load			Water 13.10	g
)  -		g	Xylitol	g
Glycerol	0.53		Zinc 2.65	mg
Glycine				



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#### Product Specification

PRODUCT: Yellow Corn Meal

22-124 CODE:

Yellow Corn Meal is obtained from the endosperm portion of cleaned yellow corn that has been milled in accordance with the Federal Good Manufacturing Practice. This product shall comply with the Federal Food, Drug & Cosmetic Act as amended and all regulations promulgated there under.

#### SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

AIB Inspected:

2006 Result: SUPERIOR YES

HACCP Program in place YES

ORGANIC Certified:

Agency: Organic Certifiers

YES Rabbinical Organization: IGUD HAKASHRUS OF YES

Kosher Certified: OS ANGELOS KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman

YES

#### COMPLIANCE TECHNICAL DATA

- Ingredient Declaration: Degermed Yellow Corn Meal
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

#### SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment

Shelf Life:

6 Months to 1 Year (depending on storage conditions)

Lot Coding:

190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load#



Locations in: California - Utah - Mexico Serving the food industry for over 50 years

AIB Approved - Superior Rating

Visit us at: www.honeyvillefoods.com

#### Yellow Corn Meal

#### **Typical Information**

Typical Analysis

latysis
13% Max
7.5%
0.5% Max
0.4 %
0.7 %

Typical Granulation

A J Parties	
On Us # 16	0.1 %
On Us # 20	2.0 %
On Us#25	18.0 %
On Us # 30	48 – 55 %
On Us # 40	45.0 %
011 00	

#### Allergen Information

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (Includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream,			Yes	Yes
whey)	No	None	168	100
Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin)	No	None	Yes	Yes
Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable protein, soybean oil)	May contain Trace quantities	Soybean	Yes	Yes
Wheat (includes bran, bread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten,		None	Yes	Yes
wheat starch) Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut	No No	None	Yes	Yes
flavors) Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine,			Voc	Yes
pistachio, walnut) Fish/Shellfish (includes all types and their derivatives)	No	None None	Yes	No
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	No No	None	Yes	Yes
Yellow #5	No	None	Yes	Yes

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statues and regulations.



# Yellow Corn Meal Nutritional

#### <u>Per 100g</u>

The state of the s		Gram Weight	100.00	g
1. 1010 Cup	g	Histidine	,	g
1 -200	g	Inositol		g
1110 1127 1121	g	Insoluble Fiber	1.00	
1	g	Iodine		mcg
2010	g	Iron	1.00	1
(I ·	g	Isoleucine	•	g
1 10:0	g	Kilojoules	1442.64	
	g	Lactic Acid		g
1 2,10	g	Lactose	`	g
R ****	g	Leucine		g
1 2000	g	Lutein & Zeaxanthin	•	mcg
1 200	g	i	. •	mcg
II Comments and the second and t	g	Lycopene		g
18:3 - Linolenic	g g	Lysine		mg
1		Magnesium Malic Acid		g
1.200	g			g
1 2002	g	Maltose	× .	mg
20:3 - Eicosatrienoic	g	Manganese Mannitol		g
20:4 - Arachidon	g	Methionine		g
20:5 - EPA	g	Molybdenum		mcg
22:0 - Behenate	g	Mono Fat	0.11	
22:1 - Erucic	g	Monosaccharides	•.•	g
22:5 - DPA	g	Net Carbs	77.80	
22:6 - DHA	g	n · ·		mg
24:0 - Tetracos	g	Niacin Equivalents	•	g
24:1 - Nervonic	g	Omega 3 Fatty Acid		g
4:0 - Butyric	g	Omega 6 Fatty Acid		g
6:0 - Caprioc	g	Organic Acids		g
8:0 - Caprylic	g	Other Carbs		mg
Acetic Acid	g	Pantothenic Acid		g
Alanine	g`	Phenylalanine		mg
Alcohol	g	Phosphorus	0.23	
Alpha Carotene	mcg	Poly Fat	160.00	-
Arginine	g	Potassium	100.00	
Artificial Sweetener	mg	Proline	7.50	g
Ash 0.30	g	Protein	/.50	5
Aspartame	mg	Pyramid - Bread		

Aspartate	g		Pyramid - Fat		.
Beta Carotene Equiv	mcg		Pyramid - Fruit	J. N.	
Beta-Carotene	mcg	11 1	Pyramid - Meat		]
Biotin	mcg		Pyramid - Milk		}
Boron	mcg		Pyramid - Vegetables	•	
Caffeine	mg		Saccharin		mg
	mg		Saturated Fat	0.06	- 1
Calories 344.80			Selenium		mcg
	keal		Serine		g
Calories from SatFat 0.54	kcal		Sodium	3.00	1
Calories from TransFat	kcal		Soluble Fiber	0.00	g
Carbohydrates 78.80	g		Sorbitol		g
Chloride	mg		Starch		g
Cholesterol 0.00	mg	$\  \ $	Sucrose		g
Choline	mg		Sugar Alcohol		g
Chromium	.mcg		Taurine		g
Citric Acid	g.		Threonine		g
Copper	mg		Total Sugars	1.00	- '}
Cost			Trans Fatty Acid		g
Cryptoxanthin	mcg		Tryptophan		g
Cystine	g		Tyrosine		g
Dietary Fiber 1.00	g.		Valine		g
Disaccharides	g		Vitamin A - Carotenoid RE	400 ÓO	mcg
Exchange - Fat			Vitamin A - IU	420.00	l l
Exchange - Fruit	••••		Vitamin A - RAE		mcg
Exchange - Meat			Vitamin A - RE		mcg
Exchange - Milk			Vitamin A - Retinol RE	0.14	mcg
Exchange - Other Carbs			Vitamin B1 - Thiamin	0.14	- 1
Exchange - Starch			Vitamin B12	0.05	mcg
Exchange - Vegetables			Vitamin B2 - Riboflavin	1.00	- 1
Exchange - Very Lean			Vitamin B3 - Niacin	1.00	- 1
Meat			Vitamin B6	0.00	mg
Fat 0.40	_		Vitamin C	0.00	IU
Fluoride	mg		Vitamin D - IU		mcg
Folate	mcg	11	Vitamin D - mcg	i i	
Folate, DFE	mcg		Vitamin E - Alpha		mg
Fructose	g		Equivalents		mg
Galactose	g		Vitamin E - Alpha-Toco Vitamin E - IU		IU
Glucose	g				mg
Glutamate	g		Vitamin E - mg		mcg
Glycemic Index			Vitamin K	13.00	_
Glycemic Load		$\ $	Water		g
Glycerol	g		Xylitol		mg
Glycine	g		Zinc		



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#### **Product Specification**

PRODUCT: Enriched White Corn Grits

CODE: 22-231

Honeyville's Enriched White Corn Grits are cleaned, processed and packaged following current Federal Good Manufacturing Practices. This is a food grade product. It is milled from sound, scientifically cleaned corn that has been de-ger minated and ground to a uniform flour. This product can be used as a dusting agent or as a hot cereal.

#### **Typical Analysis**

**Typical Analysis** 

Lypical Ai	
Moisture	8.29%
Protein	7.41%
Dietary Fiber	4.84%
Fat	1.59%
all 646 company or an extract	
	The second secon

Typical Granulation

Lypromi	
On U.S. #14:	20-30%
On U.S. #16:	40-50%
On U.S. #25:	10-25%
	20% Max
Pan:	

#### COMPLIANCE TECHNICAL DATA

- Ingredient Declaration: Corn, Enrichment (niacin, reduced iron, thiamin, riboflavin, folic acid)
- Flavors: NONE ADDED
- White Corn Grits are used as a filler, binder, and cereal.
- White Corn Grits blend well with other food ingredients. This product can be used as dusting agent or as a hot cereal.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight.

#### SHIPPING & STORAGE

Shipping/Storage:

Cool, Dry Environment, free from infestation

Shelf Life:

6 Months to 1 Year (depending on storage conditions)

Lot Coding:

190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load #



#### White Corn Grits

#### Allergen Information

Note - List of derivatives is not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium				N/TOCO
caselnate, sour cream, whey)	NO	NO	NO	YES
Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin)	NO	NO	NO	YES
Soybeans (includes soy flour, soy protein isolate, lecithin, textured vegetable		NO	NO	YES
protein, soybean oil) Wheat (includes bran, bread crumbs, cereal extracts, wheat flour,	NO	NO		
wheat germ, wheat gluten, wheat starch)	NO	NO	YES	YES
Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil,	NO	NO	NO	YES
peanut flavors) Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut,				
macadamia, pecan, pine, pistachio, walnut)	NO	NO	NO	YES
Fish/Shellfish (includes all types and their derivatives)	NO	NO	NO	NO
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	NO	NO	NO	YES
Yellow #5				
•	NO	NO	NO.	YES

#### SUPPLIER INFORMATION

Company Address:

11600 Dayton Dr Rancho Cucamonga, CA 91730

AIB Inspected:

2008 Result: Excellent YES

HACCP Program in place YES

Kosher Certified:

YES

FDA Registered:

YES

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statutes and regulations.



## White Corn Grits

Nutrient	Per Svg	Per 100g	Nutrient	Per Svg	Per 100g
· 医· · · · · · · · · · · · · · · · · ·		T. C. T. T.	Biotin (mcg)		
Basic Components		070.0	Vitamin C (mg)	0.68	3 1.65
Calories (kcal)	151.78		Vitamin D - IU (IU)		·
Calories from Fat (kcal)	5.87		Vitamin D - mcg (mcg)	-	
Calories from SatFat (kcal)	.0		Vitamin E - Alpha-Toco (mg)		
Protein (g)	3.04		Folate (mcg)	· <u></u>	
Carbohydrates (g)	33.66		Folate, DFE (mcg)		
Dietary Fiber (g)	1.98	4.84	Vitamin K (mcg)	a. w	
Soluble Fiber (g)		4.00			
Total Sugars (g)	0.52	1.26	Minerals		
Monosaccharides (g)				0.78	3 1.9
Disaccharides (g)		<del></del> .	Calcium (mg) Chromium (mcg)		
Other Carbs (g)			-		
Fat (g)	0.65		Copper (mg) Fluoride (mg)		
. Saturated Fat (g)	. 0	0	lodine (mg)		
Mono Fat (g)			iodine (mcg/ iron (mg)	0.3	7 0.9
Poly Fat (g)			Magnesium (mg)		
Trans Fatty Acid (g)	 :_				
Cholesterol (mg)			Molybdenum (mcg)		
Water (g)	3.4	8.29	Phosphorus (mg)		
Vitamins		457	· ·		
Vitamin A - IU (IU)	187.37	, 457	Selenium (mcg)	·	<del></del>
Vitamin A - RE (RE)		···· , ·	Sodium (mg)	1.6	4 4
Vitamin A - RAE (RAE)			Zinc (mg)	-	
Vitamin A - Carotenoid RE (RE)			Other Fats		ģ
Vitamin A - Retinol RE (RE)	,		Omega 3 Fatty Acid (g)		
Beta-Carotene (mcg)			<b>1</b>		H==
Vitamin B1 - Thiamin (mg)	0.23				
Vitamin B2 - Riboflavin (mg)	0.12			4	1 100
Vitamin B3 - Niacin (mg)	1.65	5 4.02			
Niacin Equivalents (mg)			Alcohol (g)	 mm	
Vitamin B6 (mg)			Caffeine (mg)		
Vitamin B12 (mcg)			Choline (mg)		



11600 Dayton Drive - Rancho Cucamonga, California 91730 Tel: (909) 980-9500 Fax: (909) 980-6503 635 N. Billy Mitchell Road - Salt Lake City, Utah 84116 3750 West 7200 North - Honeyville, Utah 84116

Tel: (801) 972-2168 Fax: (801) 972-8412 Tel: (435) 279-8197 Fax: (435) 279-8111

#### Product Specification

PRODUCT: Pearled Barley

02-401 CODE:

Honeyville's Pearled Barley is cleaned, processed and packaged following current Federal Good Manufacturing Practices. It is produced from selected varieties of high quality barley. Honeyville's unique pearling process removes essentially the entire hull from the kernel.

#### SUPPLIER INFORMATION

11600 Dayton Dr Rancho Cucamonga, CA 91730 Company Address:

2008 Result: Excellent YES AIB Inspected:

HACCP Program in place YES

Agency: Organic Certifiers ORGANIC Certified: YES Rabbinical Organization: IGUD HAKASHRUS OF YES

Kosher Certified: LOS ANGELOS KEHILLA KOSHER Rabbi Administrator: Rabbi Avrohom Teichman

Symbol: CK

YES FDA Registered:

#### COMPLIANCE TECHNICAL DATA

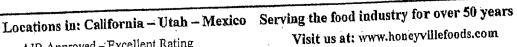
- Ingredient Declaration: Dehulled Barley
- Flavors: NONE ADDED
- This product is not Irradiated.
- This product contains no components from an animal source.
- Product is produced under the jurisdiction of the FDA and is listed as "Food For Human Consumption".
- MSDS, KOSHER, GMO & Certificate of Analysis available upon request.

PACKAGING: Product is packaged in New Muti-Wall paper valve bags, 50 lbs net weight. All packaging materials should indicate if the product is organic.

#### SHIPPING & STORAGE

Cool, Dry Environment Shipping/Storage:

6 Months to 1 Year (depending on storage conditions) Shelf Life: 190613 190 = Julian Date; 6 = Year; 1 = Shift; 3 = Load# Lot Coding:



AIB Approved - Excellent Rating

#### Pearled Barley

#### **Typical Information**

**Typical Analysis** 

LILLARY DAD
11.5 % max
11 % max
2 %
4 % max .
3 %

Typical Analysis

1 % max
7 % max

#### **Allergen Information**

Note - List of derivatives s not all-inclusive	Present in Product? (Yes/No)	If Present, in what form?	Present in other Products made on the same line?	Present in the same Facility/Plant?
Dairy (includes butter, buttermilk, casein, cheese, margarine, sodium caseinate, sour cream, whey)	No	None	No	Yes
Eggs (includes whole eggs, egg yolks, egg whites, ovalbumin)	No	None	No	Yes
Soybeans (Includes soy flour, soy protein isolate, ecithin, textured vegetable protein, soybean oil) Wheat (includes bran,	No	None	Yes	Yes
oread crumbs, cereal extracts, wheat flour, wheat germ, wheat gluten, wheat starch)	No	None	Yes	Yes
Peanuts (includes peanut butter, peanut flour, peanut protein, peanut oil, peanut flavors)	No	None	No	Yes
Tree Nuts (includes almond, brazilnut, cashew, chestnut, hazelnut, macadamia, pecan, pine,	No	None	No	Yes
pistachio, walnut) Fish/Shellfish (includes all types and their derivatives)	No	None	No	No
Sulfites (includes sulfur dioxide, sodium sulfite, bisulfites or metabisulfite)	No	None	No	Yes
Yellow #5	No	None	No	Yes

<sup>\*</sup> This product meets all current and applicable regulations of the Federal Food, Drug and Cosmetic Act as amended and meets applicable state statues and regulations.



# **Pearled Barley Nutritional**

#### Per 100g

	0.00 g	Histidine		g
10:0 - Capric	- iii	Inositol		g
12:0 - Lauric	0.00 g	Insoluble Fiber		g
14:0 - Myristic	0.00 g	Institution From		mcg
14:1 - Myristol	g	11	3.27	-
15:0 - Pentadec	0.00 g	Iron Isoleucine		g
15:1 - Pentadecenoic	g	41	1521.45	
16:0 - Palmitic	0.00 g	Kilojoules		g
16:1 - Palmitol	g	Lactic Acid	0.00	
17:0 - Heptadec	0.00 g	Lactose	. 0.00	g
17:1 - Heptadecenoic	g	Leucine		g
18:0 - Stearic	0.00 g	Lysine	•	mg
18:1 - Oleic	g	Magnesium		****
18:2 - Linoleic	. g	Malic Acid		g g
18:3 - Linolenic	g	Maltose		mg
18:4 - Stearidon	g	Manganese		_
20:0 - Arachidic	0.00 g	Mannitol		g
20:1 - Eicosen	g	Methionine		g
20:3 - Eicosatrienoic	g	Molybdenum		mcg ~
20:4 - Arachidon	·g	Mono Fat		g
20:5 - EPA	g	Monosaccharides -		g
22:0 - Behenate	0.00 g	Net Carbs	54.55	_
22:1 - Erucic	g	Niacin Equivalents	4.55	_
22:5 - DPA	g	Omega 3 Fatty Acid		g
22:6 - DHA	g	Omega 6 Fatty Acid		g <sub>.</sub>
24:0 - Tetracos	0.00 g	Organic Acids		g
24:1 - Nervonic	g	Other Carbs	52.27	
4:0 - Butyric	0.00 g	Pantothenic Acid	•	mg
6:0 - Caprioc	0.00 g	Phenylalanine		g.
8:0 - Caprylic	0.00 g	Phosphorus	227.27	mg
Acetic Acid	g	Poly Fat		g
Alanine	g	Potassium	454.55	mg
Alcohol	0.00 g	Proline		g
Arginine	g	Protein	11.36	_
Artificial Sweetener	0.00 mg	Pyramid - Bread	3.50	
	1.09 g	Pyramid - Fat		
Ash	0.00 mg	Pyramid - Fruit		
Aspartame	0.00 1115			

		g	П	Pyramid - Meat	, f = -c	
Aspartate		mcg		Pyramid - Milk	14 T.	
Biotin		mcg	11	Pyramid - Vegetables	•	
Boron	0.00	1		Saccharin	0.00	mg
Caffeine	45.45			Saturated Fat	0.00	g
Calcium	363.64			Selenium		mcg
Calories	20.45		21 I	Serine		g
Calories from Fat		kcal	{ }	Sodium	11.36	mg
Calories from SatFat		kcal		Soluble Fiber		g
Calories from TransFat	72.73	l.		Sorbitol		g
Carbohydrates	12.13	- 1		Sucrose		g
Chloride	. 0.00	mg		Sugar Alcohol		g
Cholesterol	0.00	- 1		Taurine		g
Choline	•	mg		Threonine		g
Chromium		mcg		Total Sugars	2.27	-
Citric Acid		g		Trans Fatty Acid	0.00	_
Copper		mg		Tryptophan		g
Cost				**		g
Cystine	1010	g.		Tyrosine Valine		g
Dietary Fiber	18.18			Vitamin A - Carotenoid RE	0.00	mcg
Disaccharides	•	g ·		Vitamin A - IU	0.00	7
Exchange - Fat				Vitamin A - RAE		mcg
Exchange - Fruit				Vitamin A - RE	_	mcg
Exchange - Meat				Vitamin A - Retinol RE		mcg
Exchange - Milk	, <b></b>		-	Beta-Carotene		mcg
Exchange - Other Carbs		٠.		Vitamin B1 - Thiamin	0.68	
Exchange - Starch	4.55			Vitamin B12	-	mcg
Exchange - Vegetables		`		Vitamin B2 - Riboflavin	0.30	- 1
Exchange - Very Lean			$\  \ $	Vitamin B3 - Niacin	4.55	
Meat	2.27	~		Vitamin B6		mg
Fat	4.41		$\  \ $	Vitamin C	0.00	_
Fluoride		mg mcg		Vitamin D - IU		IŬ
Folate	•	mcg	11 1	Vitamin D - mcg		mcg
Folate, DFE		_		Vitamin E - Alpha	•	
Fructose		g		Equivalents		mg
Galactose	v .	g		Vitamin E - Alpha-Toco		mg
Glucose		g		Vitamin E - IU		IU
Glutamate		g		Vitamin E - mg		mg.
Glycemic Index				Vitamin K	N.	mcg
Glycemic Load		~		Water	12.54	
Glycerol		g		Xylitol		g
Glycine	100.00	g		1 7		mġ
Gram Weight	100.00	g		Zinc		



"The Gold Standard In Kosher"

Certificate

August 7, 2007

To Whom It May Concern:

This is to certify that CAN -OAT, Barrhead, AB, Canada manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Pareve when bearing the symbol:

#### OAT PRODUCTS:

Baby Rolled Oats
Course Oat Bran
Instant Rolled Oats
Low Bran Oat Flour
Medium Oat Bran
Organic Baby Rolled Oats
Organic Course Oat Bran
Organic Instant Rolled Oats
Organic Low Bran Oat Flour
Organic Medium Oat Bran

Organic Quick Rolled Oats
Organic Rolled Oats # 3, 4, & 5
Organic Steel Cut Oat Groats
Organic Whole Oat Flour
Organic Whole Oat Groats

- \* Quick Rolled Oats
- \* Rolled Oats # 3, 4, & 5
- \* Steel Cut Oat Groats
  Whole Oat Flour
  Whole Oat Groats

#### BARLEY PRODUCTS:

Barley Flakes
Barley Flour
De-Hulled Barley.

\* Pearl Barley
Pot Barley

This certification is valid through August 30, 2008 and does not include the Passover season.

Pakki Zvi Rozych Hollander

Rabbi Zvi Boruch Hollander Kashrus Administrator Page 1 of 1



KC# 48591-1

IGUD HAKASHRUS OFIOS ANGELES HONEYVILLE FOOD PRODUCTS... RANCHO CLICAMONGA, CA KEHILLA KOSHER

Ralibiolie Admikistrator, Rabbi Auraboin Dilibinan HONEXVILLE, UT

29 Nissan, 5768 May 04, 2008

The following products manufactured by Honeyville Food Products are certified Kosher with the listed restrictions.

Name	K-ID	Status	, .	Restriction	Size	;
Cracked Products: FANCY CRACKED RED WHEAT	TRG-LEJB	Pareve	:	Gr Mark	•	
		. :				

This certificate is VALID UNTIL January 31, 2009

Verify authenticity by entering K-ID at www.digitalkosher.com

and Tables



Rabbi Ayrohom Teichman, Rabbinic Administrator



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# KOSHEK GERTIFICATION

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D. HAKARIHUS OF 403 ANGELS. HONEWARE FOOD PRODUCTS WATER STREET WAS AND TO GO OF THE CANONICAL CA HIN TOXY WINDIN TIME

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The following products manufactured by Honeywills Food Foducts are centified Koshar with the listed restrictions. Restriction Status contraction of the status contraction Name ....

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ly authenticity by entering K-ID at www.digitalkosher.com

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Rabbi Avrohom Teichman, Rabbinic Administrator



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Cortificato

October 1, 2007

To Whom It May Concern:

This is to certify that ADM MILLING COMPANY, Overland Park, KS maintactures kosher products under the supervision of the KOAOA.

The following products are kosher Pareve and authorized to bear the €< real;

PRODUCTS:

Milled Barley Products
Milled Corn Products
Milled Out Products
Milled Wheat Products

This certification is valid through October 31, 2008 and does not include the Passover season.

Zan B. M.

Rabbi Zvi Bonich Hollander Kashus Administrator Page 2 of 8

# 

Union of Orthodox lewish Congregations of America national programmation of the Kill and Author

Lifeline Foods (continued)

This is to certify that the following product(s) prepared by this company at the facilitie(s) listed above are under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Product Name	UKD-ID	Status	Certification Requirements
Brand: Lifeline Foods (continued)	•		
Commence of Land 12 to the	OUV3-E1D7EF9	Pareve	Symbol required.
• Willie Colimear-Degermen			
White Corn Flour	OUV3-F/87B5B	Fareve	sympol reduned.
• White Commeal-Regular	OUV3-DDB83FE	Pareve	(19) Symbol required.
White Marins	OUV3-6D817B1	Pareve	Symbol required.
Willy Masa Lathia	OUV3-BF4FA37	Pareve	Symbol required.
• White Mass with Fauchters	OUV3-045C0E4	Pareve	Symbol required.
Wildle Oldin 1 chow Collinger	OUV3-B2AAFB4	Pareve	Symbol required.
• Tellow Dillier	OUV3-CF127AE	Pareve	Symbol required.
. Vellow Com Cones	OUV3-5AC0550	Pareve	Symbol required.
• Vellow Com Flour	OUV3-2B837A4	Pareve	Symbol required.
• Vellow Corn Snack Meal	OUV3-FEE0CA8	Pareve	Symbol required.
K. Vellow Commeal-Degemen	OUV3-DA308BD	Pareve	Symbol required.
• Yellow Commeal-Regular	OUV3-7FF54FE	Pareve	Symbol required.
•	•		

Placing the OU logo on products not listed above constitutes an unauthorized use of the OU symbol, which is a federally registered trademark.



This certification is valid through 10/31/2008

Page 2 of 3

Eleven Broadway - New York, NY 10004 - (212) 613-8382 - Fax: (212) 613-0654 - Email: KosherLetter@ou.org - www.oukosher.org